32nd National Nutrient Databank Conference Nutrient Databases Without Borders May 12-14, 2008 Ottawa, Canada

Maya Villeneuve RD

Relating Canada's Food Guide to Food Consumption and Nutrition Surveys





History of Canada's Food Guide

1942

CANADA'S OFFICIAL FOOD RULES

These are the Health-Protective Foods

Be sure you eat them every day in at least these amounts.

(Use more if you can)

MILK-Adults-½ pint. Children-more than 1 pint. And some CHEESE, as available.

FRUITS—One serving of tomatoes daily, or of a citrus fruit, or of tomato or citrus fruit juices, and one serving of other fruits, fresh, canned or dried.

VEGETABLES (In addition to potatoes of which you need one serving daily)—Two servings daily of vegetables, preferably leafy green, or yellow, and frequently raw.

CEREALS AND BREAD—One serving of a whole-grain cereal and 4 to 6 slices of Canada Approved Bread, brown or white.

MEAT, FISH, etc.—One serving a day of meat, fish, or meat substitutes. Liver, heart or kidney once a week.

EGGS-At least 3 or 4 eggs weekly.

Eat these foods first, then add these and other foods you wish.

Some source of Vitamin D such as fish liver oils, is essential for children, and may be advisable for adults.

1961



1944



1977



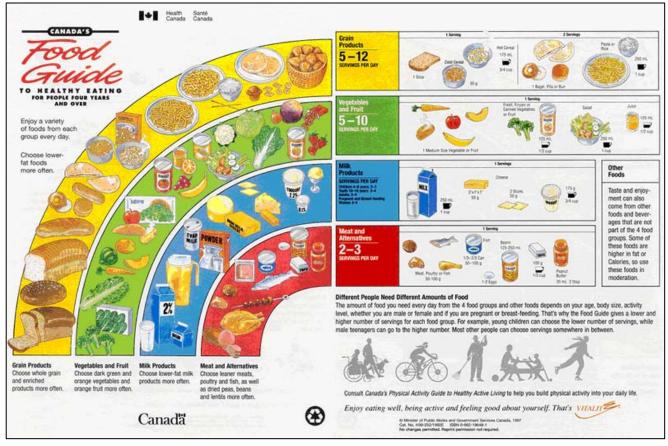
1949



1982



Canada's Food Guide for Healthy Eating (CFGHE) - 1992











CFGHE Directional Statements

- Choose whole grain and enriched products more often;
- Choose dark green and orange vegetables and orange fruit more often;
- Choose lower-fat milk products more often;
- Choose leaner meats, poultry and fish, as well as dried peas, beans and lentils more often;
- Choose lower fat foods more often.









Relating Canada's Food Guide to Healthy Eating to CNF Foods



- •Canadian Nutrient File (CNF) is Canada's standard food composition database;
- •2007b version has data on 5516 food items with up to 143 food components;
- •User-friendly online search feature is available.

www.healthcanada.gc.ca/cnf









Goals of Relating CFGHE to the CNF foods

- 1. Assist health professionals to apply the principles of the Food Guide in a standardized fashion and expand the opportunity to collect rudimentary nutrient intake data by tying the subgroups back to the nutrient database.
- Provision of portion sizes and food grouping information for a wider variety of foods than previously available.
- Standardize the reporting of data within food groups particularly for nutrition assessment and monitoring purposes, across the country.
- 4. Desire to computerize the breakdown of diets into Food Guide servings.









Food groups and sub-groups

Grain Products

Whole grain, enriched Whole grain, non enriched Non-whole grain, enriched Non whole grain, non enriched

Vegetables and Fruits

Milk Products

Milk & Fortified Plant Based Beverages Other

Fruits, deep yellow, orange
Fruits, other
Fruits, juice
Fruits, nectar
Vegetables, dark green leafy
Vegetables, deep yellow or
orange
Vegetables, potatoes
Vegetables, other

Meat and Alternatives

Beef, Game and Organ meats Other Meats Poultry

Fish and Shellfish Legumes

Nuts and Seeds

Eggs

Processed Meats

Other Foods

Mostly fat

Mostly sugar

High salt and/or high fat snack

foods

Beverages

Higher calorie

Lower calorie

Herbs, Spices and Condiments

Alcohol

Miscellaneous

High sugar and/or high fat

Meal Replacements & Supplements

Meal Replacements
Supplements









Thresholds for higher fat subgroups

Milk Products: ≥ 40% kcal from fat

Vegetables and Fruits: ≥ 20% kcal from fat

Grain Products:

➤ grains and cereals ≥ 15%kcal from fat ⇒ higher fat grain

baked products ≥ 25% kcal from fat ⇒ higher fat grain

≥ 50% kcal from fat ⇒ High fat Other food

Meat and Alternatives: ≥ 40% kcal from fat

For all foods: ≥ 90% kcal from fat ⇒ Mostly fat Other food

Example

100g of ready to eat granola cereal = 20g fat and 466 kcal with 38% kcal coming from fat. This cereal is a higher fat choice









Serving sizes - Milk Products

Milk Products: The only case where a firm threshold could be used to calculate the serving size was in the dairy group. 1 serving corresponds to the amount of calcium in 250mL of milk (300mg).

<u>Challenge</u>: certain dairy foods are not very high in calcium. Should they be considered dairy?

Example: cottage cheese contains low amounts of calcium. The reasonable serving size (125mL) contains 80mg of calcium, somewhat lower than the 300mg threshold developed. 125mL would then correspond to ¼ serving.









Serving sizes – Vegetables & Fruit and Grain Products

<u>Vegetables and Fruit:</u> If the fruit was usually consumed as a whole fruit then the size for <u>one serving</u> should be <u>medium</u> and if the fruit would normally be <u>consumed in pieces</u> then one should use the <u>125mL</u> as one serving size.

Example: 1 medium apple, 125mL cubed melon

<u>Grain Products:</u> The only acceptable objective threshold was that providing >20g grain per serving.

Example: 1 medium pancake, 125mL macaroni pasta, 10 crackers









Serving sizes – Meat and Alternatives

Meat and Alternatives: One serving is between 50-100g and the FG recommends a total of 2-3 servings per day.

Alternate: Serving size for 50g meat equivalent

Egg: 1 large egg

Most Legumes: 125mL Peanut butter: 30mL Nuts and Seeds: 60mL

Other Foods:

"Some of these foods are very high in fat or Calories, so use these foods in moderation" is mentioned in the Food Guide. No subgroup nor serving size has been assigned in the CNF for these foods as only moderation is the keyword.









Overview of CCHS Cycles

Cycle 1.1 (2000-2001)

- **≻**General health
- >130,000 participants
- **▶12** years and older

Cycle 1.2 (2002)

- **≻**Mental health
- >30,000 participants
- ▶15 years and older

Cycle 2.1 (2003)

- **≻**General health
- **>130,000** participants
- ≥12 years and older

Cycle 2.2 (2004)

- **≻**Nutrition
- >30,000 participants
- **>**0 and older

Cycle 3.1 (2005)

- **▶**General health
- >130,000 participants
- ▶12 years and older

CHMS (2006-2008)

- > Health Measures
- >5,000 participants
- ≥6 to 79 years of age

Cycle 4.1 (2007-2008)

- **≻**General health
- **≻65,000** participants /year
- **≻Over 2 years**
- ▶12 years and older

Cycle 4.2 (2009)

- **≻**Healthy Aging
- >30,000 participants
- ≥50 years and older









CCHS 2.2 Overview

All ages included;

Final sample size: slightly over 35,000;

Population exclusions:

- 3 territories;
- individuals living on Aboriginal Reserves and Crown Lands;
- residents of institutions;
- full-time members of the Canadian Forces;
- residents of some remote areas;

Response rate: 76.5%

General Health
Physical Activity
Sedentary Activity
Height and Weight
24-hour Dietary Recall
Vitamin and Mineral Supplements
Household Food Security
Fruit and Vegetable Consumption
Women's Health
Chronic Conditions
Smoking
Alcohol Consumption
Socio-Demographics
Labour Force
Income









Average daily servings from the 4 food groups, household population aged 4 or older, Canada excluding territories, 2004

Age-sex groups		Vegetables and Fruit servings	Milk products servings	Meat and alternatives (g)	Grain products servings
4-8	both	4.18	2.31	118	5.76
9-13	male	4.53	2.55*	176	7.09
	female	4.40	2.08*	130	5.92
14-18	male	4.87	2.64*	229	7.98
	female	4.45	1.82*	136	5.74
19-30	male	5.36	1.95	247	7.32
	female	4.67	1.64	145	5.19
31-50	male	5.26	1.62	254	6.64
	female	4.92	1.52	169	4.87
51-70	male	5.68	1.37	241	5.74
	female	5.24	1.28	174	4.66
71 and over	male	5.03	1.36	189	5.59
	female	4.76	1.24	140	4.47

^{*} Recommendation for Milk Products: children 4-9 is 2 to 3 servings/day, for youth 10-16 years is 3 to 4 servings/day, and adults is 2 to 4 servings/day.

Data source: 2004 Canadian Community Health Survey: Nutrition

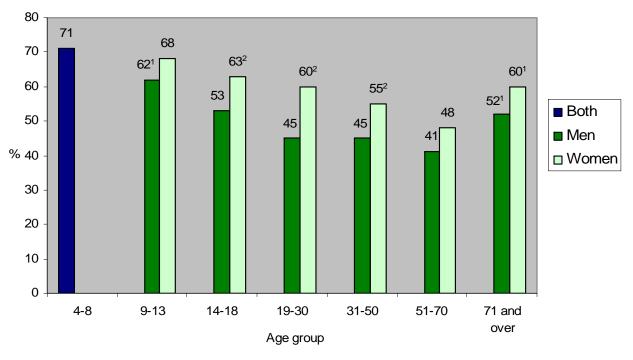








Percentage below recommended minimum number of servings of vegetables and fruit, by age group and sex, household population aged 4 or older, Canada excluding territories, 2004



- 1. Significantly different from estimate for previous age group of same sex (p < 0.05)
- 2. Significantly different from estimate for males in same age group (p < 0.05) $\,$

Notes: Based on usual consumption. Canada's Food Guide to Healthy Eating for People Four Years Old and Over recommends a minimum of five servings a day. Excludes women who were pregnant or breastfeeding.

Data source: 2004 Canadian Community Health Survey: Nutrition

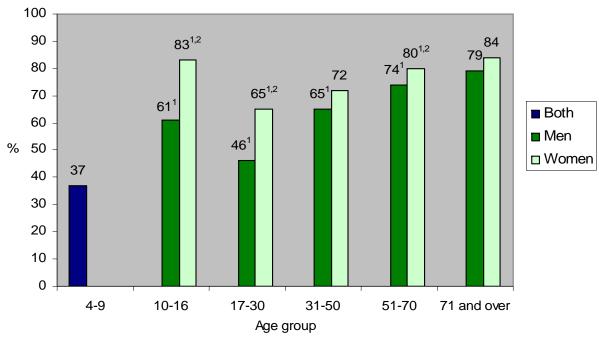








Percentage below recommended minimum number of servings of milk products, by age group and sex, household population aged 4 or older, Canada excluding territories, 2004



- 1. Significantly different from estimate for previous age group of same sex (p < 0.05)
- 2. Significantly different from estimate for males in same age group (p < 0.05)

Notes: Based on usual consumption. Age groups are based on Canada's Food Guide to Healthy Eating for People Four Years Old and Over, which recommends a minimum of two servings a day for children aged 4 to 9 and adults aged 17 or older, and three servings a day for 10- to 16-year-olds. Excludes women who were pregnant or breastfeeding.

Data source: 2004 Canadian Community Health Survey: Nutrition

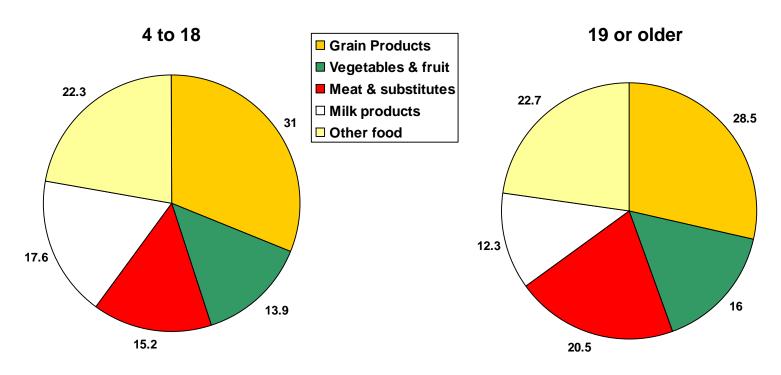








Percentage distribution of sources of calories, by food group and age group, household population aged 4 or older, Canada excluding territories, 2004



Note: Excludes women who were pregnant or breastfeeding **Data Source**: 2004 Canadian Community Health Survey: Nutrition

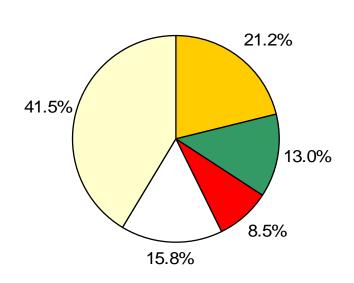








Percentage distribution of calories from between-meal consumption, by food group, household population aged 4 or older, Canada excluding territories, 2004



■ Grain products

■ Vegetables and fruit

■ Meat and alternatives

☐ Milk products

Other foods

Note: Excludes women who were pregnant or breastfeeding **Data Source**: 2004 Canadian Community Health Survey: Nutrition

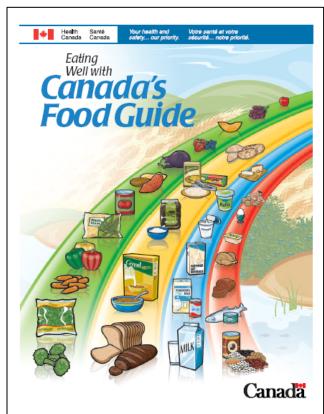


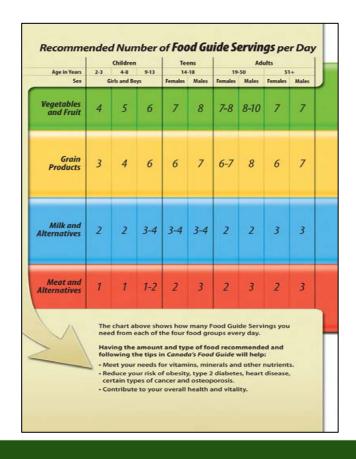






Eating Well with Canada's Food Guide (2007)











Vegetables and Fruit:

- > Eat at least one dark green and one orange vegetable each day.
- Choose vegetables and fruit prepared with little or no added fat, sugar or salt.
- ➤ Have vegetables and fruit more often than juice.

Grain Products:

- Make at least half of your grain products whole grain each day.
- Choose grain products that are low in fat, sugar or salt.









Milk and Alternatives:

- ➤ Drink skim, 1% or 2% milk each day.
- > Select lower fat milk alternatives.

Meat and Alternatives:

- ➤ Have meat alternatives such as beans, lentils and tofu often.
- ➤ Eat at least two Food Guide Servings of fish each week.
- Select lean meat and alternatives prepared with little or no added fat or salt.









Oils and Fats:

- ➤ Include a small amount 2 to 3 tablespoons (30 to 45mL) of unsaturated fats each day.
- > Use vegetables oils such as canola, olive and soybean.
- Choose soft margarines that are low in saturated and trans fats.
- Limit butter, hard margarines, lard and shortening.

Satisfy your thirst with water!

➤ Drink water regularly. It's a calorie-free way to quench your thirst. Drink more water in hot weather or when you are very active.









- Advice for different ages and stages.
 - > Children
 - Women of childbearing age
 - ➤ Men and women over 50
- How do I count Food Guide Servings in a meal?
- Eat well and be active today and every day!









Thank you!

- Bureau of Nutritional Sciences, Food Directorate, Health Products and Food Branch, Health Canada
- Bureau of Biostatistics and Computer Applications, Food Directorate, Health Products and Food Branch, Health Canada
- Office of Nutrition Policy and Promotion, Health Products and Food Branch, Health Canada







